



# Etichetta Nera

Gavi Docg del Comune di Gavi - Rovereto

**GRAPES:** 100% Gavi

**TYPE:** Still white wine with controlled and guaranteed designation of origin.

**SOIL:** Moderately deep red soils from ferrallitic clays, gravels and sands, with neutral pH and good water retention.

**TERROIR:** The Rovereto area of the hills to the north of Gavi. Average altitude of 330 m.

**PLANTATION:** Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, easterly-westerly exposure.

**CULTIVATION:** Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

**HARVEST:** The grapes are harvested into crates when fully ripe.

**VINIFICATION:** Soft crushing of the grapes, temperature-controlled fermentation in stainless steel tanks. The must rests on the fine lees until the spring following harvest, static fining and bottling with minimal addition of sulphites. Bottle-ageing for two months before sale.

**ANALYTICAL DATA:** 12.5% alcohol

2 g/l residual sugars

5.0 g/l total acidity

**SENSORY NOTES** Etichetta nera represents the full expression of the Rovereto terroir. Its straw yellow colour releases scents of cut grass, white flowers, medlar and yellow citrus fruits. Creamy, citrusy and savoury on the palate, full of character and intense in its ability to convey tropical fruits and aromatic herbs. Very long finish with mineral persistence and hints of almond.

**PAIRINGS:** Perfect with all kinds of fish: sautéed clams, fish ravioli, spaghetti with anchovy sauce, cod and potato-crustured umbrine all say thank you! But that's not all: try it with borage tortelli, truffle tagliolini, shredded horse meat, eggs with truffle and rabbit with herbs... it's amazing how far its talents extend!

**SERVING TEMPERATURE:** 10/12°C

